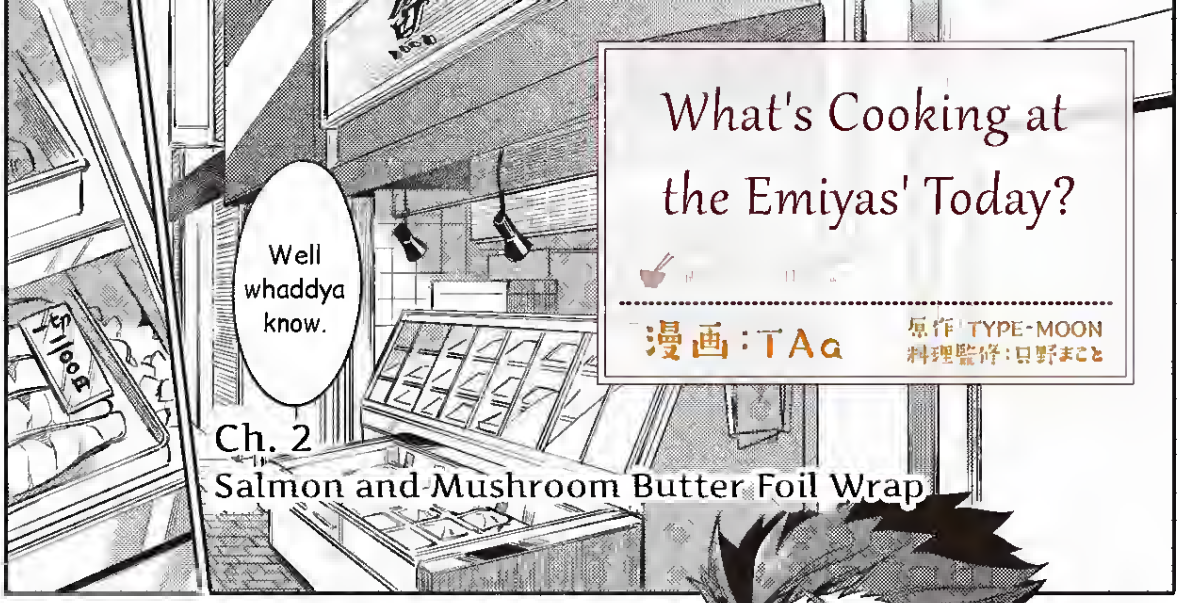
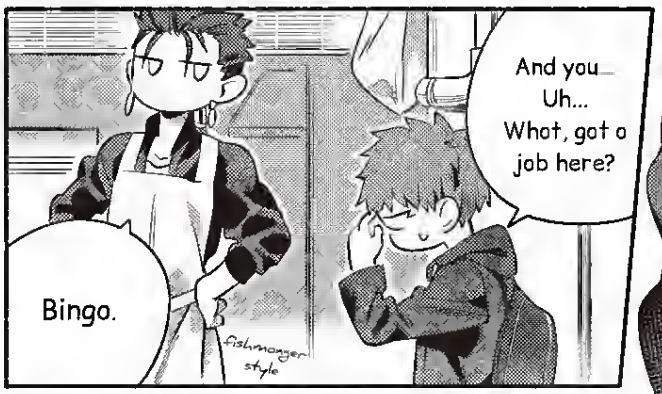
What's Cooking at the Emiyas' Today?

漫画：TAa
原作 TYPE-MOON
料理監修：日野まこと

Ch. 2
Salmon and Mushroom Butter Foil Wrap





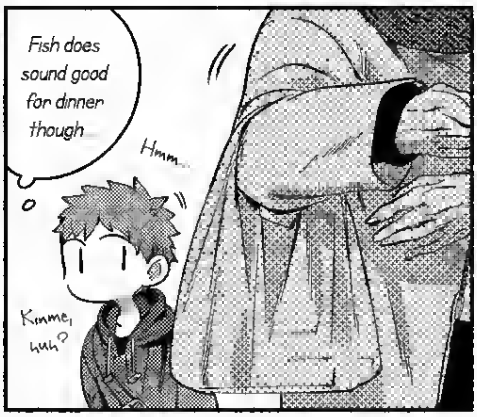
(C)TYPE-MOON

Young man, can you tell me what's good today?
The kinme today is right off the boat! It's just what I would recommend,
For a young lady like yourself.

Oh my, "a young lady!" Such a flatterer you are!
Much appreciated! Here you go!
You're a tall one, aren't you?
Alright, I'll take some of that then.
A great Celtic hero, and here he is selling fish.
He's almost too good at this—

How about the salmon then?
It's cheap today, but still mighty tasty.
Grill it, smoke it, whatever

Kinme ¥400 ea.
Oof...


Fish does sound good for dinner though...
Hmm...
Kinme, huh?

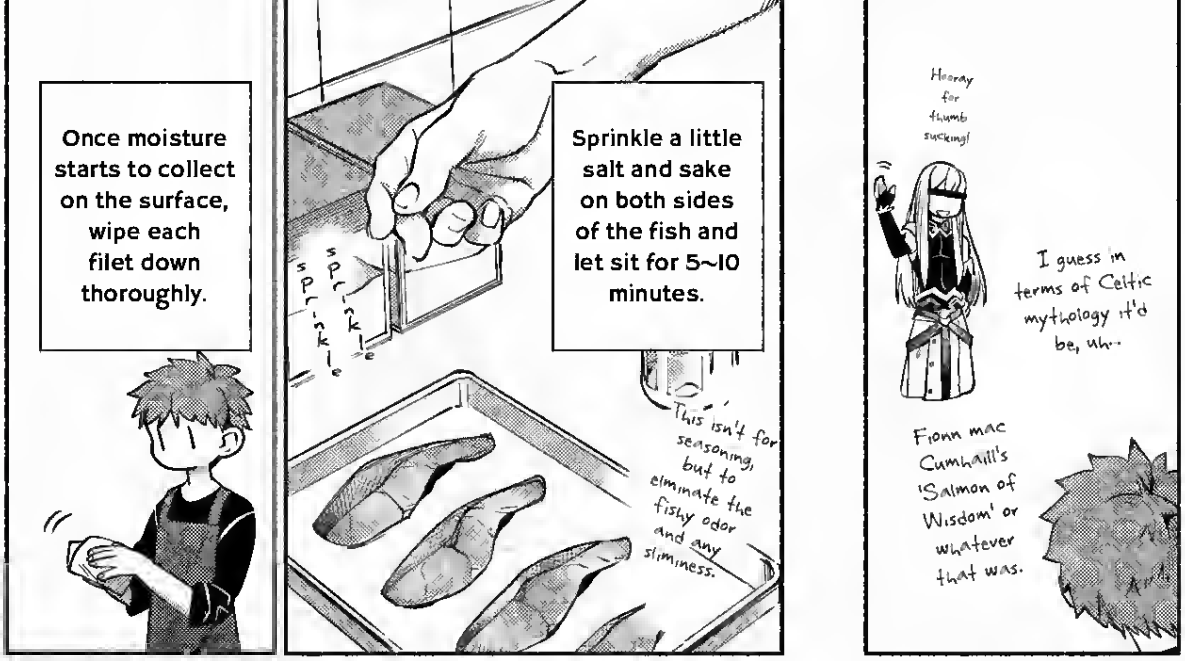
Oh? Well, let's see...
...Loncer, just give me one of something cheop.
The kinme is over my budget

Huh
I think so, especially considering how easy it is to make.
Gimme one of those sets of three
What's that? It tasty?
Alright, I've got it.
I'll make a foil wrap for dinner tonight.
Salmon
Yeah, that sounds good.
It's good steamed, too...
I'll swing by later, so have it ready for me.
Whaa
Here, I put four in there
Chill, I'll pay for my share.
That's not really...
cling
This foil wrap thing sounds interesting
Alright then. Make some for me too.
Say that again?
Well, didn't expect Saber to greet me at the door here.

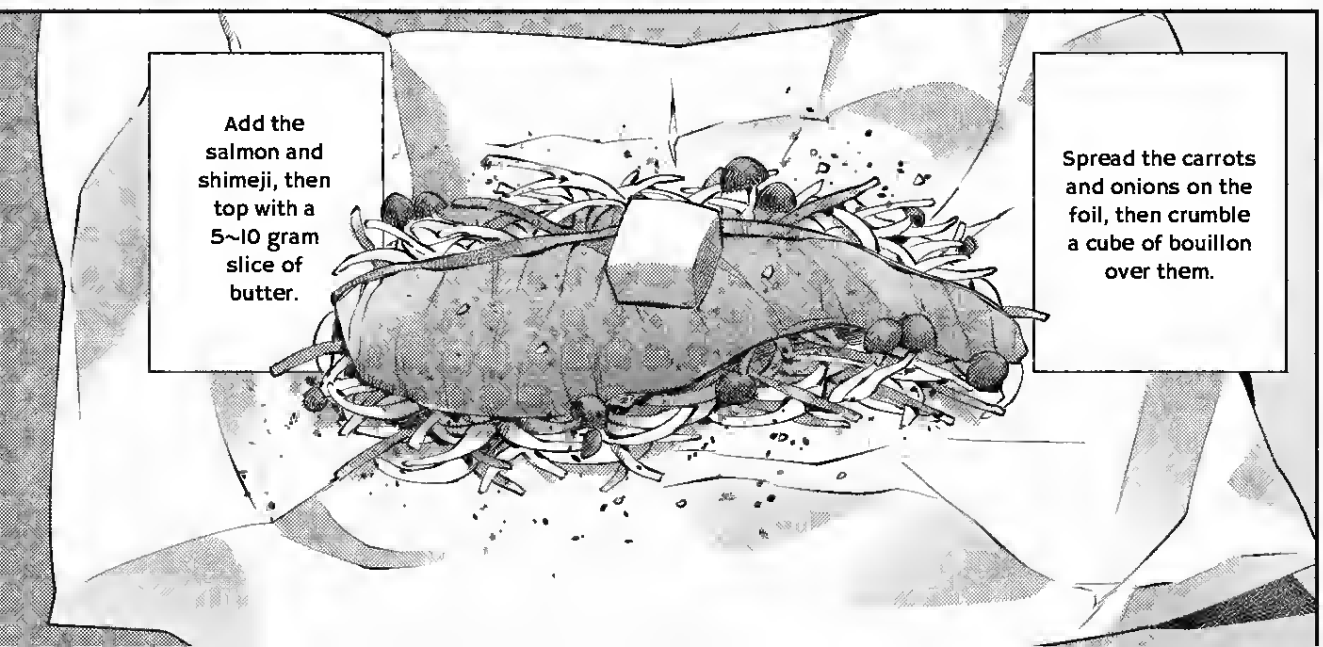
How's it goin'?
You haven't heard? I'm here for some grub.
I come becouse I thought I felt some mogic...
And whot do you think you ore doing here?
G-Grub?
Wait, Lancer...

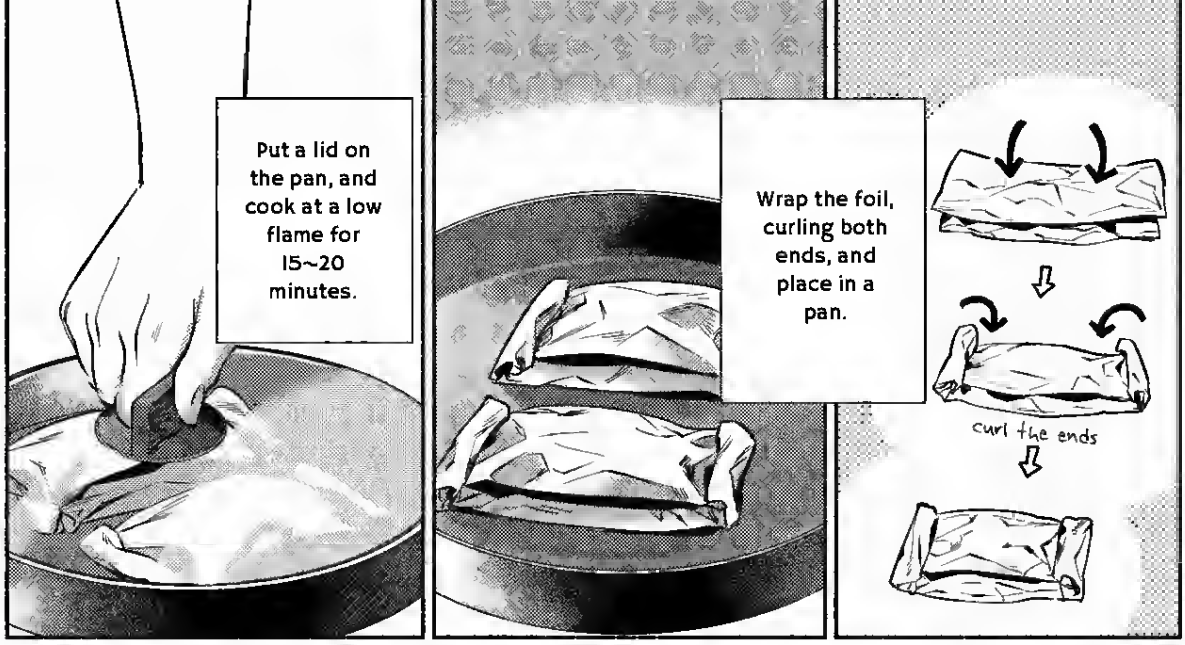
Here, I gat yau a little same-thin'.
rustle
What, yau can't drink?
All of it!
Waw, really? Thanks, yau didn't have t-... Oh came an! This is alcaha!!
Aw, yau shauldn't sweat the small stuff like that!
You won't grow big and strong
I'm a minar, yau knaw!

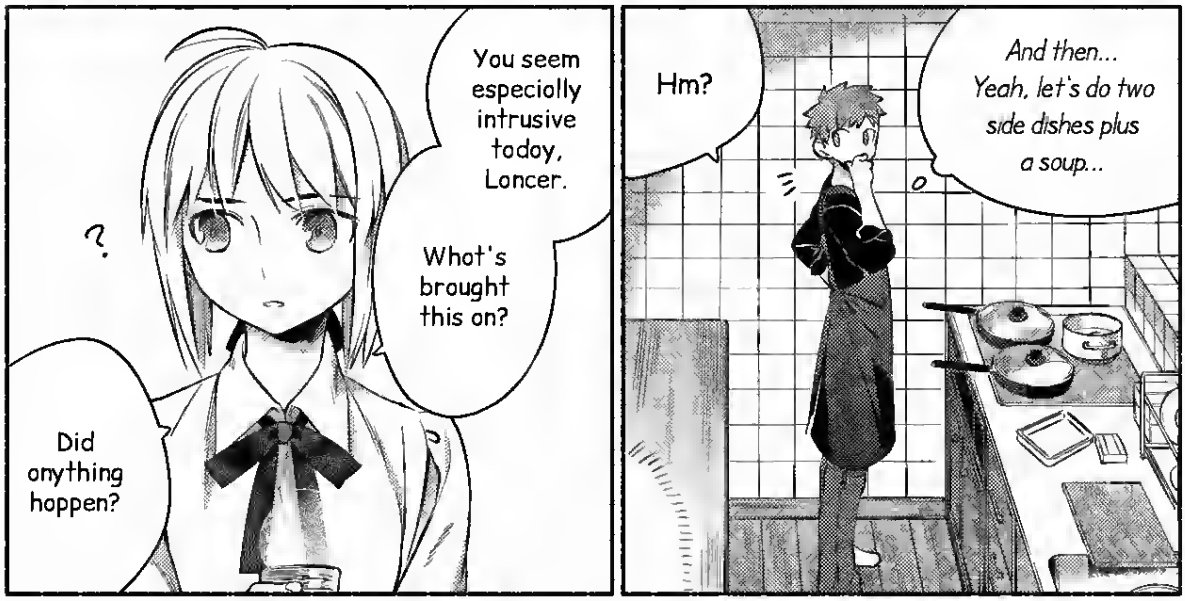
I guess this all goes to Fuji-nee then.
I'll go kill some time until it's done
Wave Wave
Guess I'll get started~
...Now that I think about it,
Isn't salmon pretty popular in Ireland?
Smoked Salmon and such

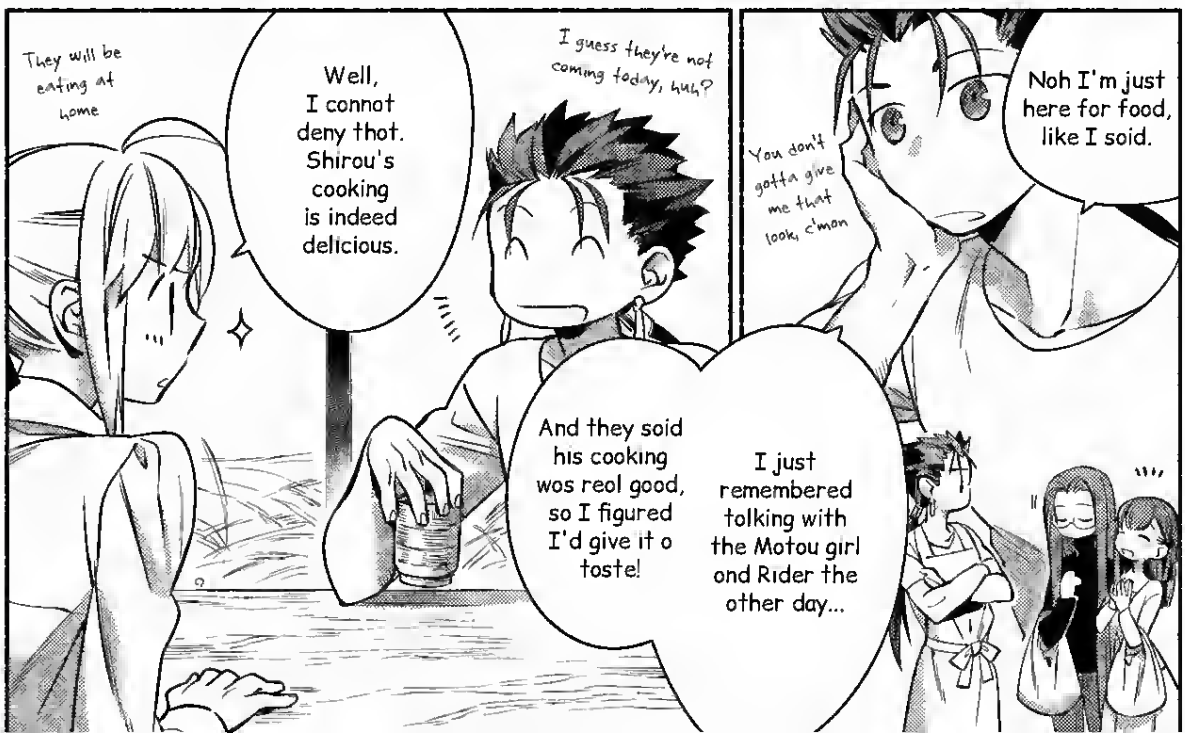

Once moisture starts to collect on the surface, wipe each filet down thoroughly.
Sprinkle a little salt and sake on both sides of the fish and let sit for 5~10 minutes.
sprinkle
sprinkle
This isn't for seasoning, but to eliminate the fishy odor and any sliminess.
Hooray for thumb sucking!
I guess in terms of Celtic mythology it'd be, uh..
Fionn mac Cumhaill's 'Salmon of Wisdom' or whatever that was.

Now for the foil.
RIP
Season the salmon with a mix of salt and pepper.
shake
shake
Slice onions and carrots into thin strips, and remove the base from the shimeji mushrooms.


Add the salmon and shimeji, then top with a 5~10 gram slice of butter.
Spread the carrots and onions on the foil, then crumble a cube of bouillon over them.


Put a lid on the pan, and cook at a low flame for 15~20 minutes.
Wrap the foil, curling both ends, and place in a pan.
curl the ends


You seem especially intrusive today, Lancer.
What's brought this on?
Did anything happen?
Hm?
And then... Yeah, let's do two side dishes plus a soup...

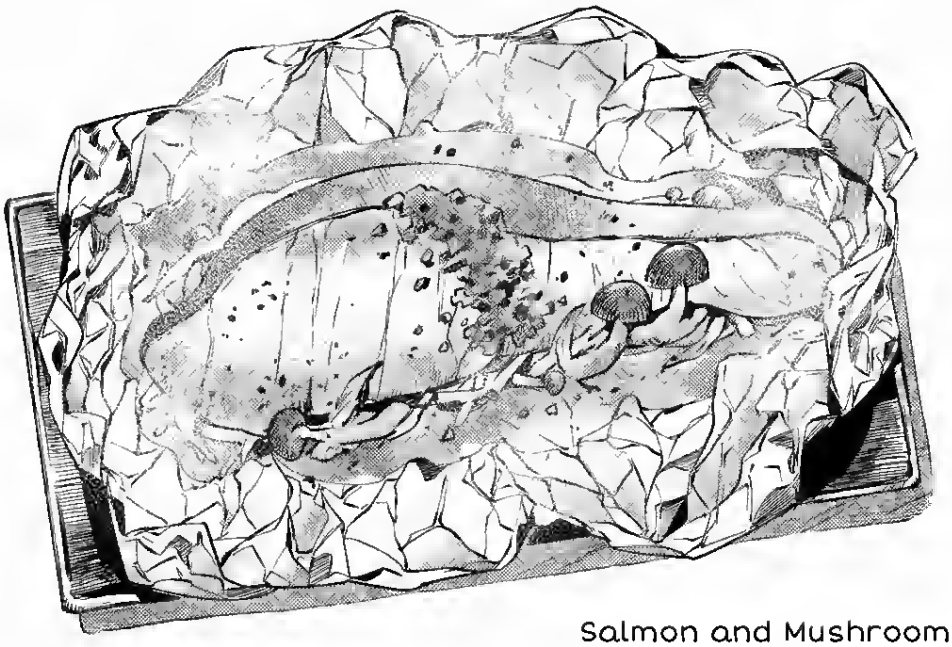

They will be eating at home
Well, I cannot deny that. Shirou's cooking is indeed delicious.
I guess they're not coming today, huh?
And they said his cooking was real good, so I figured I'd give it a taste!
You don't gotta give me that look, c'mon
Nah I'm just here for food, like I said.
I just remembered talking with the Matou girl and Rider the other day...

Food's almost ready, so just go ahead and sit down.
Kay
How's it going?
I'm back!
Well, if it isn't Mister Lancer! What're you doing here?
Hi there I'm here for dinner
Oh! Miss Taiga.
Wait, do I need the King of Knights permission to eat your food?
In that case I suppose I must yield. Very well, you may dine with us for tonight.
Uh, well...

Finally, add a bit of parsley.
And to top it off
Okay, today's dinner is...
Salmon foil wraps. Dig in.
Huh, so this is what it's like.
So you steam it in this.
Aussh

Woah! This is great! Ya really did a good job with this!
It's tender, and the vege-tables are sweet
Om
Alright then, let's give 'er a try.
Tap
Tap
Wasabi, 2 grams
+
Soy sauce, 1-2 drops
+
Mayonnaise, 4 tablespoons
Wasabi and Mayo Sauce
You can get that anywhere, so I went with this instead.
It's good with a little soy sauce too, but...
And that's not quite all
What the heck, this tastes way too damn good!
I'm glad you like it
She was givin' me the evil eye a second ago, now look at her...
mm-mm!

As a Servant, I may not have any actual need to eat, but...
Yee-
OW!
BANG
That was real good, nice work kid!
Whew, what a meal!
?
R-really?!
I'll come by again!
Good food still tastes good!
Wait, you're not going home!?
T-Taiga...
Oohh you brought a bunch of stuff!
Alright, now who's up for some after dinner drinks!?



Salmon and Mushroom Butter Foil Wrap

[Ingredients] (serves 4)

Raw Salmon	4 filets
Onion	One whole
Shimeji Mushrooms	1/2 bunch
Carrot	1/2 carrot
Parsley	a pinch
(Seasonings)	
Salt, Pepper	to taste
Bouillon cube	1/2 cube
Sake	not much
Butter	to taste

Wasabi-Mayo Sauce

Wasabi	2 grams
Soy Sauce	1~2 drops
Mayonnaise	4 tbsp.

1. Spread a small amount of sake on a raw salmon filet, and sprinkle a little salt on both sides. Leave for 5-10 min.
(This is to remove odor and slime, not for flavoring.)
When you can see moisture coming from the filet, wipe clean thoroughly with a paper towel.

2. Julienne (slice into thin strips) the carrots and onions. Break the shimeji into bite-size pieces, and mince the parsley (dried parsely is also fine instead).

3. Salt and pepper the now-clean raw salmon, and crumble the bouillon cube.

4. Spread out the foil and lay out the carrots and onions on it, then sprinkle lightly with the crumbled bouillon cube. Place salmon filet and shimeji on top of the vegetables, then add a 5~10 gram slice of butter on top of that. Then wrap the foil.
(Careful that the skin of the fish is not touching the vegetables, as this will lead to the fishy odor of the skin clinging to the vegetables.)

5. Place the wrap from 4 into a pan and put on the lid. Cook over a low flame for 15~20 minutes.
(If worried about anything sticking to the pan, you can add a little bit of water to the pan at this point.)

6. Check that it's thoroughly cooked, top it off with the parsley, and eat up!

Add soy (or another) sauce to taste if you want, that'll be good too!

As the salt in pre-salted salmon penetrates into the meat of the fish, it brings that fishy odor along with it. When steamed, that odor is then released, making pre-salted salmon a less-than-ideal choice for dishes like this that involve steaming. Try to buy normal raw salmon!

If you have trouble with the smell even with raw salmon, try...

1. Removing the skin prior to cooking
2. Cook the salmon somewhat before putting it in the foil wrap

Credits:

Based off original work by: Type Moon
Manga by: TAa
Culinary supervisor: Tadano Makoto

Notes:

The "salmon" in this chapter is more properly named "chum salmon," a relatively inexpensive and plentiful salmon species found in the northern Pacific Ocean and an extremely common sight in Japanese kitchens.

In Japanese grocery stores you can usually buy it "raw" (nothing added) or "salted" (salt added as a preservative), which obviously has an effect when cooking it.

Kinme (aka "Kinmedai," or "THE SPLENDID ALFONSIO" in English) is a fish that typically lives in fairly deep parts of the ocean. It's a popularish choice for sushi, and somewhat more expensive than the above chum salmon (though not outrageously so).

Fionn mac Cumhaill (sometimes written in English as Finn McCool, because why not) is, like Cú Chulainn, a mythological Irish warrior. He once helped a sage, Finnegas, catch the Salmon of Wisdom, a fish that would grant all the knowledge in the world to whoever ate it. After finding it, he went to cook it for the old fellow and burned his thumb while doing so. He instinctively put his thumb in his mouth to cool it down, but I guess some fishy juices had gotten on it and that was enough to count as eating it. From then on, he could access this clearly OP knowledge database by sucking his thumb. Hooray for thumb sucking.

Oh and he's a Lancer in Fate/Grand Order I guess, but who cares.

Shimeji mushrooms are another common item in Japanese cuisine.
Like Enoki mushrooms featured last chapter, they grow as a bunch.

Bouillon cubes are little blocks of dehydrated soup stock, basically.

Japanese mayonnaise is a little different than the kind you generally see in, say, the US. Specifically, it is thicker and slight sweeter due to using egg yolks instead of whole eggs, and either apple or rice vinegar instead of water. Also MSG, sometimes.
It gets used in just about everything, including pizza.
And not just on pizza, but even as a replacement for tomato sauce sometimes.
:I

Typical example of chum salmon filets in a Japanese grocery store. The pretty much always have some skin on one side, as you can sort of see here.

And of course they were turned into a mascot character.

Some uncooked shimeji mushrooms

Some cooked shimeji mushrooms

Wasabi root, what is ground up to make that intense paste.

Apparently most "wasabi" outside Japan is fake (made mostly of horseradish and mustard), due to the difficult in cultivating it outside very specific areas.
(I can't guarantee the veracity of that though, it might be wrong.)

THE SPLENDID ALFONSIO

The Japanese name "Kinme" means "gold eye".

The only portrait of Finn McCool that has been confirmed to be of the actual man himself.

Teriyaki chicken, broccoli, corn, and mayonnaise pizza.

Ham, zucchini, black pepper, and mayonnaise-instead-of-tomato-sauce pizza.

A store that sells fish, like Lancer was working at.